

Chicken Piccata

1 chicken breasts, halved, flattened
2 T unsalted butter
1 T oil
2 T dry white wine
1 T fresh lemon juice
1 T drained bottled capers, chopped
3 T minced fresh parsley leaves

Season chicken, saute med-high. Remove and keep warm, pour off fat. Deglaze pan with wine & lemon juice, boil then simmer & reduce. Add capers, parsley, S&P, butter. Return chicken, warm through.

Chicken Marsala

1/2 cup all-purpose flour
1/2 t salt
1/4 t ground black pepper
1/2 t dried oregano

2 chicken breasts - 1/4" thick

1 T olive oil
4 T butter
2 cups sliced mushrooms
3/4 cup Marsala
1 cup chicken stock
S&P

Mix seasoned flour, dredge breast halves

Saute chicken breasts in butter med-high till golden on both sides, ~ 3' per side. Set aside.

Saute mushrooms in 1 T butter, deglaze with Marsala, low boil.
When reduced by half, add chicken stock, cook ~3' till sauce thickens slightly.

Reduce to medium, return breasts, cook through until thickened, ~ 5-6'.
Add 2 T of butter, adjust S&P

Chicken À L'Orange

1 1/2 t butter, melted
2 chicken breasts
1/2 t cornstarch
1/4 t ground mustard
1/4 cup orange juice
2 T orange marmalade
1 T soy sauce

Melt butter in 8-inch skillet or 3-quart saucepan over medium heat. Cook chicken in butter about 15 minutes, turning once, until juice of chicken is no longer pink when center of thickest piece is cut.

While chicken is cooking, mix cornstarch and mustard in small bowl. Stir in remaining ingredients.

Place chicken on serving plate; cover to keep warm. Discard any juices left in the skillet.

To make the glaze, pour orange mixture into skillet. Heat to boiling over medium heat, stirring constantly. Boil about 1 minute, stirring constantly, until glaze is thickened. Pour over chicken.

Chicken Cordon Bleu

2 chicken breasts, 1/4"
1/4 t salt
1/8 t ground black pepper
3 slices Swiss cheese
2 slices cooked ham
beaten egg whites
1/4 cup seasoned bread crumbs

Preheat oven to 350°F (175 degrees C). Oil a baking pan

S&P chicken, top with 1 slice cheese and ham. Roll up each breast, secure with toothpick.

Roll in egg white, then bread crumbs, place in baking dish

Bake 30-35', till chicken is no longer pink.

Remove, place 1/2 cheese slice atop each breast, return ~ 3-5', till cheese melted.